MEDICI *Bakery*





Welcome to the Medici Bakery.

As a small-scale community oriented bakery we aim to provide you with a diverse line of quality breads and pastries. We use only the highest quality ingredients, from the basics like flour, water, salt, and yeast – to special additions like whole grains, eggs, raisins, nuts, herbs, and olives. Our products are all natural and made without the use of preservatives or stabilizers.

Many of our breads are naturally leavened with a sourdough starter. They are given a long cool fermentation in order to develop optimal flavor and texture. Our other breads contain small amounts of commercial yeast and are "built" in stages to create layers of flavor.

Medici breads and pastries are hand shaped and baked fresh each and every day in our Italian-made deck oven.

The following items are baked oven fresh every morning

bagels

biscuits

cinnamon rolls

conchas

croissants (apple, chocolate, ham & swiss, plain, spinach & fetta, turkey & cheddar)

garbage cookies

muffins

turnovers

The following items are baked on a regular basis to satisfy your sweet tooth

cream puffs

cheesecake

biscotti

grandma's cake

apple pie

pecan pie

carrot cake

seasonal pies

tarts

Bagels

a sourdough specialty. chewy inside with a leathery crust. plain, seeded, or cinnamon raisin

flour, water, natural starter, malt, yeast, raisins, sugar, cinnamon

Baguette Family

baguette, baton or demi baguette. a classic crisp crust with a beautiful light open crumb in a variety of sizes

flour, water, natural starter, salt, yeast
(seeded with blend of poppy, sesame, fennel, salt)

Challah & Golden Raisin Challah

traditional braided Jewish egg bread. we think this loaf makes great french toast

flour, water, eggs, honey, vegetable oil, salt, yeast

Chocolate-Dried Cherry

a decadent dessert loaf, with pockets of bittersweet chocolate and plump dried cherries. delicious when served warm with ice cream

flour, water, natural starter, bittersweet chocolate, sugar, dried cherries, butter, cocoa powder, yeast, salt

Ciabatta & Olive Ciabatta

a soft crusted freeform Italian loaf with a light airy interior. plain or garnished with olive oil and salt. beautifully complimented by the addition of olives and herbs

flour, water, salt, yeast

Cinnamon Raisin

this bread is rich with raisins without being too sweet. inside you'll find the same filling as our "almost world famous" cinamon rolls

flour, water, raisins, semolina, potato, cinnamon sugar, honey, butter, salt, yeast

Conchas

traditional Mexican-style sweet roll, rich with eggs. plain or with a crunchy chocolate and cinnamon topping. try them with coffee or hot chocolate

flour, eggs, water, sugar, butter, salt, yeast
topping: flour, confectioners sugar, butter, shortening, mexican chocolate

Corn Bread

this bread combines the crunch of cornmeal, the moistness of whole corn kernels, and the sweetness of honey. try it toasted

flour, whole wheat flour, water, natural starter, cracked wheat, honey, salt, yeast

Country Wheat & Country Herb

a light wheat bread with a mellow sour flavor.
enhanced with rosemary, parsley, and thyme

flour, natural starter, water, whole wheat flour, salt, yeast

Levain

French-style dark peasant sourdough, naturally fermented
for a deep, complex flavor (this bread is traditionally shaped
into large loaves that keep very well)

flour, water, whole wheat flour, rye flour, natural starter, salt

Medici Buns

our signature sandwich bun
light and moist, yet substantial enough for our hearty burgers

flour, water, whole wheat flour, rye flour, natural starter, salt

Multigrain & Multigrain with Raisins

a mild sourdough that supports the goodness of whole
grains. beautifully complimented by the sweetness
of golden raisins – this is Hans' absolute favorite

flour, natural starter, water, whole wheat flour, rye flour, honey, multigrain cereal,
sunflower, sesame, poppy, salt, yeast

Semolina Ring & Semolina Sesame Torpedo

a close textured Italian-style bread with a golden crust.
available plain or seeded

flour, water, semolina, potato, honey, salt

Rye & Onion Rye

a medium colored hearty rye, flavored with toasted caraway.
onion is a natural partner for this robust bread

flour, water, rye flour, natural starter, molasses, salt, caraway

Walnut

full-bodied whole-wheat base, dense with walnuts, sweetened
with honey. highly recommended with fruit and cheese

flour, water, walnuts, whole wheat flour, natural sour, rye flour, honey, salt, yeast

Whole Wheat Sandwich

a light textured whole-wheat loaf enhanced by the crunch
of cracked wheat. perfect for toast or sandwiches

flour, whole wheat flour, water, natural starter, cracked wheat, honey, salt, yeast

Daily Bread List

Monday
country wheat
multigrain
onion rye
rye

Tuesday
challah
whole wheat

Wednesday
country wheat
multigrain
rye
onion rye

Thursday
olive ciabatta
levain
whole wheat

Friday
challah
country wheat
olive ciabatta
onion rye
rye

Saturday
country herb fougasse
levain
whole wheat

Sunday
walnut
whole wheat

Everyday
baguette (seeded and plain)
ciabatta
cinnamon raisin pan
medici bun
semolina ring
semolina sesame torpedo
white pan
white baton



Location	1327 East 57th Street Chicago, Illinois 60637
Hours	*weekdays:* 7:00 am – 11:30 pm *weekends:* 7:00 am – midnight
Phone	(773) 667 7394
Fax	(773) 667 9226
Web	www.medici57.com

Coming to Normal, Illinois in 2007